

*B*

# BLAKES

LONDON

## STARTERS

Maldon Rock Oyster  
*Cabernet Sauvignon Vinaigrette, Lemon*  
3.50 each

Sushi Rice Bowl (ve)  
*Avocado, Edamame, Sesame, Red Cabbage & Wasabi Soy Dressing*  
14

Beef Carpaccio  
*Parmesan, Rocket & Mustard*  
16

Sashimi Platter  
*Pickled Ginger & Soy*  
27

Wild Caught Tiger Prawn  
*Harissa & Lemon*  
16

Yellow Tail, Tuna, Salmon or Avocado Tartare  
*Crispy Rice, Yuzu & Wasabi Dressing*  
16

Soft Shell Crab  
*Nam Jim Dressing*  
17

Jamon Ibérico  
*5j Pata Negra, Sour Dough & Tomato*  
19

Chargrilled Octopus  
*Tomato Relish, Purple Potato & Lime*  
20

Saffron Ricotta Ravioli (v)  
*Artichoke Heart, Pecorino & Cured Egg Yolk*  
12/18

Burrata Pugliese (v)  
*Heritage Tomatoes*  
12/19

Cauliflower Steak (ve)  
*Salsa Verde, Tahini & Turmeric*  
11

Wild Mushroom & Truffle Pizza for two (ve)  
*Cauliflower, Hemp Seed & Hazelnut Base*  
21

Super Greens Soup (ve)  
*Watercress, Nettle & Spinach*  
10

Grilled Goats Cheese & Beetroot (v)  
*Rocket Salad, Aged Balsamic*  
12

## SALADS

Avocado Salad (ve)  
*Fennel, Baby Artichokes & Honey Lemon Dressing*  
13/16

Organic Seasonal Vegetable Salad (ve)  
*Seasonal Selection*  
12/16

King Crab Salad  
*Avocado, Sweetcorn, Pea Shoots & Mustard Dressing*  
26

## MAINS

Courgette Spaghetti Stir Fry (v)  
*Basil, Smoked Ricotta & Cashew Nuts*  
21

Asparagus Risotto (v)  
*Vialone Nano Rice & Parmesan*  
19

Coconut Saffron Curry (ve)  
*Broccoli, Asparagus, Cauliflower & Yellow Quinoa*  
21

Lobster Paccheri Pasta  
*Cherry Tomatoes & Garlic*  
29

Grilled Dover Sole  
39

Loch Duart Salmon Fillet  
*Tomato Broth, Clams & Samphire*  
25

Black Cod  
*Courgette Flower & Miso*  
39

Veal Cutlet Milanese  
*Roasted Cherry Tomatoes, Lemon & Parsley*  
29

Tagliolini Black Truffle (v)  
*Butter Emulsion, Parmesan*  
23

English Suffolk Lamb Rack  
*Fresh Peas, Mint & Veal Jus*  
31

Surrey Farm Grass-fed Rib Eye 300gr  
29

Chargrilled Free Range Black Leg Chicken  
*Thyme & Lemon*  
23

## SIDES

Grilled Avocado, Edamame Beans  
5

Creamy Mash Potato  
5

Padron Pepper  
5

Crushed Peas & Mint  
5

Wild Mushroom & Truffle  
7

Charcoal Roasted Sweet Potato  
5

Chips  
5

Sautéed Spinach  
6

If you have any allergies or food intolerance, please advise a member of staff  
There is a discretionary 15% service charge added to your bill.